BACKGROUND OF THE INVENTION

The application is related to cooking and other activities where the removal of liquid fat or liquid oil has to be accomplished. Removal of excess fat or oil from the soup or stew would help to create healthier food for children and adults.

Lots of oil decanter/separator device is used in the industry that are used mostly in the chemical and food industry but none of them would be applicable in the household or restaurant business. Most of them are based on the help of some kind of mechanical device to separate the fat/oil from the water. These two patents: Oil removal device (Patent No. 5,427,681) and Oil recovery system (Patent No. 5,380,431) are such kind. Most of the Ladle related patents are design and not utility patents.

SUMMARY OF THE INVENTION

This invention seeks to realize a hand held device, a so-called separator ladle that not only help to remove liquid fat or oil from the top of warm soup/liquid but also contributes to create a more healthy food. The right size and the practical design of the handle make it easy to use. The long plastic handle insulates the user's hand from the heat of the treated liquid when used to remove the excess fat or oil from the warm food.

The preferred embodiment comprises a deep, bow-like ladle containing a raised section in the middle, having appropriate size of holes on it and a long vertical handle, which is curved at the end. Material of the device can be plastic or metal, but most likely the preferred material would be food-safe plastic.

BRIEF DESCRIPTION OF DRAWINGS

The attached drawings serve to provide understanding of the proposed invention:

FIG.1. is the Top View of the device, indicating the raised middle part with holes in it. Also the form of the ladle and the handle can be seen.

FIG.2. is the Front View where the guiding slots outside the bowl can be seen.

FIG.3. is the Side View where also the liquid guiding slots and the flat part of the ladle is visible where the raised hollow portion starts and the slots end..

FIG.4. is a Cross Section View where the hollow protrusion with the holes are visible.

Fig.5. is the Bottom View where the liquid guiding slots and middle part as a hole is visible.

Fig.6. is a Cross Section View showing the collection of the liquid fat/grease or oil in a cooking pot.

HOW TO USE THE INVENTION

The grease-ladle shall be put on the top of the fatty liquid and gently push down until the liquid fat/grease or oil start flowing through the holes. The fatty liquid material will be